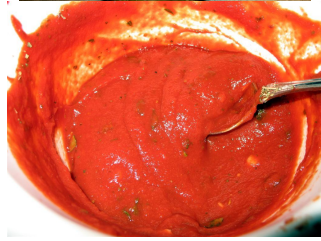


Pizza (a few parts)

Preheat: 375

Time: 20 Min.



Tristan's Spiffy Pizza Dough

Makes:

3 C. Water	2 tsp. Salt
1 ½ tsp Sugar	1 TBS Molasses
¼ C. Oil	8 C. Flour
3 TBS Yeast	¼ C. spice mixture (Garlic Salt, Italian Seasonings, anything else sounding good)

Directions:

Add salt, sugar, molasses, and yeast to 3 C. of warm (not hot) water. Mix together with spices. Add about ½ of the flour slowly. Once mixed, stir in the oil, then remaining flour. Place in large bowl and cover with warm, damp, cloth. Let rise until doubled in size, then divide and roll out into pans.

Pizza Sauce

1 (15oz) can of Tomato Sauce	1 (6oz) can of Tomato Paste
1 TBS Ground Oregano	2 tsp. Dried Minced Garlic (or fresh)
1 tsp. Dried Basil	Pinch of salt and pepper to taste.
Italian seasonings @ your discretion.	

Directions:

Mix tomato sauce and paste together until smooth. Add other ingredients and mix well.



For Pizza:

Roll out Tristan's Spiffy Pizza Dough into pizza sizes. (Its best to make 4-5 equal dough clumps to create individual pizzas). Add the pizza sauce in a thin layer. Add generous amounts of shredded mozzarella cheese. Add any chosen pizza toppings. For the final touch add more mozzarella and a light sprinkling of Parmesan cheese. Place on a pizza rack or cookie sheet and bake at 375 unto fully cooked.